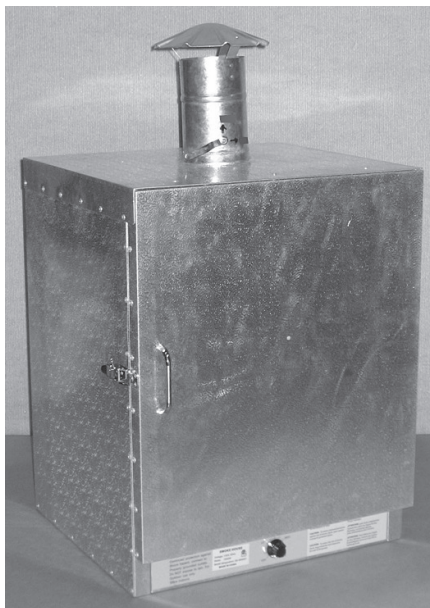


20 Lb. Capacity Insulated Aluminum Smokehouse

Model 92388

ASSEMBLY AND OPERATING INSTRUCTIONS



3491 Mission Oaks Blvd., Camarillo, CA 93011

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For technical questions and replacement parts, please call 1-800-444-3353

Specifications

Construction:	26 Gauge Aluminum Housing High Density Insulation Alloy Steel Bottom Chromed Steel Grills	Dimensions:	Exterior: 18-1/8" L x 19-1/2"W x 24"H Interior: 15" L x 20" H x 16-1/2" W
Capacity: Suggested Fuel:	20 Lbs. of meat prior to smoking Sawdust, Wood Chips	Temperature Range:	100 - 250 degrees Fahrenheit
Electrical Requirement:	120V 60Hz, 1000W	Net Weight:	29.00 Lbs.

Save This Manual

You will need the manual for the safety warnings and precautions, assembly instructions, operating and maintenance procedures, parts list and diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep the manual and invoice in a safe and dry place for future reference.

Safety Warnings and Precautions

WARNING: When using this appliance, basic safety precautions should always be followed to reduce the risk of personal injury and damage to equipment.

Read all instructions before using this appliance!

1. **Keep your work area clean and well lit.** Cluttered benches and dark areas invite accidents.
2. **Do not operate power appliances in explosive atmospheres, such as in the presence of flammable liquids, gases, or dust.** Power appliances may create sparks which may ignite the dust or fumes.
3. **Keep bystanders, children, and visitors away while operating a power appliance.** Distractions can cause you to lose control. Protect others in the work area from debris such as chips and sparks. Provide barriers or shields as needed.
4. **Grounded appliances must be plugged into an outlet properly installed and grounded in accordance with all codes and ordinances. Never remove the grounding prong or modify the plug in any way. Do not use any adapter plugs. Check with a qualified electrician if you are in doubt whether the outlet is properly grounded.** If the appliance should electrically malfunction or break down, grounding provides a low resistance path to carry electricity away from the user.
5. **Double insulated appliances are equipped with a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install a polarized outlet. Do not change the plug in any way.** Double insulation eliminates the need for the three wire grounded power cord and grounded power supply system.
6. **Avoid body contact with grounded surfaces such as pipes, radiators, ranges, and refrigerators.** There is an increased risk of electric shock if your body is grounded.
7. **Do not expose power appliances to rain or wet conditions.** Water entering a power appliance will increase the risk of electric shock.
8. **Do not abuse the Power Cord. Never use the Power Cord to carry the appliance or pull the Plug from an outlet. Keep the Power Cord away from heat, oil, sharp edges, or moving parts. Replace damaged Power Cords immediately.** Damaged power cords increase the risk of electric shock.

9. **When operating a power appliance outside, use an outdoor extension cord marked “W-A” or “W”.** These extension cords are rated for outdoor use, and reduce the risk of electric shock.

Personal Safety

10. **Stay alert. Watch what you are doing, and use common sense when operating a power appliance. Do not use a power appliance while tired or under the influence of drugs, alcohol, or medication.** A moment of inattention while operating power appliances may result in serious personal injury.
11. **Dress properly. Do not wear loose clothing or jewelry. Contain long hair. Keep your hair, clothing, and gloves away from moving parts.** Loose clothes, jewelry, or long hair can be caught in moving parts.
12. **Avoid accidental starting. Be sure the Power Switch is off before plugging in.** Plugging in power appliances with the Power Switch on, invites accidents.
13. **Remove adjusting keys or wrenches before turning the power appliance on.** Be sure all grill racks and any food intended to be smoked is in place before turning the Smokehouse on.
14. **Do not overreach. Keep proper footing and balance at all times.** Proper footing and balance enables better control of the power appliance in unexpected situations.
15. **Use safety equipment. Always wear ANSI approved eye protection.** Use heat resistant gloves when handling food processed in this Smokehouse.

Appliance Use and Care

16. **Do not force the appliance. Use the correct appliance for your application.** The correct appliance will do the job better and safer at the rate for which it is designed. This Smokehouse is designed to process a maximum of 20 Lbs. of raw meat at a temperature up to 250 degrees Fahrenheit.
17. **Do not use the power appliance if the Power Switch does not turn it on or off.** Any appliance that cannot be controlled with the Power Switch is dangerous and must be replaced.
18. **Disconnect the Power Cord Plug from the power source before making any adjustments, changing accessories, or storing the appliance.** Such preventive safety measures reduce the risk of starting the appliance accidentally.
19. **Store idle appliances out of reach of children and other untrained persons.** Appliances are dangerous in the hands of untrained users.
20. **Maintain appliances with care, keeping them clean and in good order.** Properly maintained appliances are less likely to malfunction or cause damage or injury. Do not use a damaged appliance. Tag damaged appliances “Do not use” until repaired.
21. **Check for misalignment or binding of moving parts, breakage of parts, and any other condition that may affect the appliance’s operation. If damaged, have the appliance serviced before using.** Many accidents are caused by poorly maintained appliances.
22. **Use only accessories that are recommended by the manufacturer for your model.** Accessories that may be suitable for one appliance may become hazardous when used on another appliance.

Service

23. **Appliance service must be performed only by qualified repair personnel.** Service or maintenance performed by unqualified personnel could result in a risk of injury.
24. **When servicing an appliance, use only identical replacement parts.** Use of unauthorized parts or failure to follow maintenance instructions may create a risk of electric shock or injury.

Specific Safety Rules

WARNING! Fire Hazard: Only use this unit outside. During heating the bottom of the Smokehouse can get very hot. Before use, place the Smokehouse on a fire retardant table or stand. Carefully observe the table or stand during use to ensure that no heat damage or fire occurs. Do not place the unit near trees, or any flammable material. Do not place the unit under any flammable overhang. Do not expose this Smokehouse to rain or wet conditions.

WARNING! Carbon Monoxide Hazard: If the unit is used outside in a well ventilated area, Carbon Monoxide isn't a risk. **Do not use indoors or in a poorly ventilated area; risk of Carbon Monoxide poisoning exists.** Carbon Monoxide is a very harmful colorless, odorless gas which may be produced by smoldering wood materials. Carbon Monoxide can cause severe injury or death. Only operate this unit in a well ventilated area.

WARNING! Risk of Electric Shock: Only operate this unit outdoors if plugged into a GFCI outlet. GFCI (Ground Fault Circuit Interrupter) outlets are available from Harbor Freight Tools®, and should be installed by a qualified electrician.

WARNING! Health Risk: Improper meat smoking or storage procedures can cause life threatening disease. Please see the following website for meat safety http://www.fsis.usda.gov/OA/pubs/facts_barbecue.htm Also, the sawdust and wood chips that this unit uses must be free from any preservatives, paints, etc. Only clean sawdust from untreated, unpainted, "virgin" firewood should be used.

WARNING: When used with sawdust and wood chips derived from painted or treated wood, this product produces chemical compounds including CCA known to the State of California to cause cancer and birth defects or other reproductive harm. (California Health & Safety Code 25249.5, et seq.)

CAUTION! Food Handling procedures: This unit does include a meat thermometer to test the meat's temperature. Even smoked meat should be kept refrigerated during storage. Thoroughly clean the racks and inside of the Smokehouse before use. Observe sanitary food handling practices at all times when using this appliance.

CAUTION! While wood chips from Fruitwoods are often used in the smoking of sausages and meats, always be careful as they can contain excessive amounts of tar compounds.

GROUNDING

⚠ WARNING! Improperly connecting the grounding wire can result in the risk of electric shock. Check with a qualified electrician if you are in doubt as to whether the outlet is properly grounded. Do not modify the power cord plug provided with the appliance. Never remove the grounding prong from the plug. Do not use the appliance if the power cord or plug is damaged. If damaged, have it repaired by a service facility before use. If the plug will not fit the outlet, have a proper outlet installed by a qualified electrician.

GROUNDED APPLIANCES: APPLIANCES WITH THREE PRONG PLUGS

1. Appliances marked with "Grounding Required" have a three wire cord and three prong grounding plug. The plug must be connected to a properly grounded outlet. If the appliance should electrically malfunction or break down, grounding provides a low resistance path to carry electricity away from the user, reducing the risk of electric shock. **(See Figure A.)**
2. The grounding prong in the plug is connected through the green wire inside the cord to the grounding system in the appliance. The green wire in the cord must be the only wire connected to the appliance's grounding system and must never be attached to an electrically "live" terminal. **(See Figure A.)**
3. Your appliance must be plugged into an appropriate outlet, properly installed and grounded in accordance with all codes and ordinances. The plug and outlet should look like those in the following illustration. **(See Figure A.)**

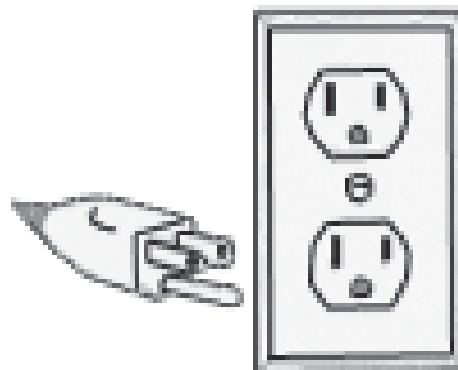


Figure A

DOUBLE INSULATED APPLIANCES: APPLIANCES WITH TWO PRONG PLUGS

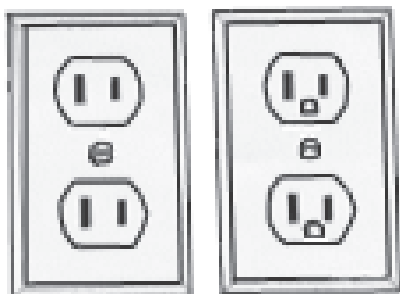


Figure B

4. Appliances marked "Double Insulated" do not require grounding. They have a special double insulation system which satisfies OSHA requirements and complies with the applicable standards of Underwriters Laboratories, Inc., the Canadian Standard Association, and the National Electrical Code. **(See Figure B.)**
5. Double insulated appliances may be used in either of the 120 volt outlets shown in the following illustration. **(See Figure B.)**




EXTENSION CORDS

1. **Grounded** appliances require a three wire extension cord. **Double Insulated** appliances can use either a two or three wire extension cord.
2. As the distance from the supply outlet increases, you must use a heavier gauge extension cord. Using extension cords with inadequately sized wire causes a serious drop in voltage, resulting in loss of power and possible appliance damage. **(See Figure C, below.)**
3. The smaller the gauge number of the wire, the greater the capacity of the cord. For example, a 14 gauge cord can carry a higher current than a 16 gauge cord. **(See Figure C.)**
4. When using more than one extension cord to make up the total length, make sure each cord contains at least the minimum wire size required. **(See Figure C.)**
5. If you are using one extension cord for more than one appliance, add the nameplate amperes and use the sum to determine the required minimum cord size. **(See Figure C.)**
6. If you are using an extension cord outdoors, make sure it is marked with the suffix "W-A" ("W" in Canada) to indicate it is acceptable for outdoor use.
7. Make sure your extension cord is properly wired and in good electrical condition. Always replace a damaged extension cord or have it repaired by a qualified electrician before using it.
8. Protect your extension cords from sharp objects, excessive heat, and damp or wet areas.

Figure C

Recommended Minimum Wire Gauge for 120 Volt Extension Cords*					
Nameplate Amperes (At Full Load)	Extension Cord Length				
	25 Feet	50 Feet	75 Feet	100 Feet	150 Feet
0 - 2.0	18	18	18	18	16
2.1 - 3.4	18	18	18	16	14
3.5 - 5.0	18	18	16	14	12
6.1 - 7.0	18	16	14	12	12
7.1 - 12.0	16	14	12	10	X
12.1 - 16.0	14	12	10	X	X
16.1 - 20.0	12	10	X	X	X

SYMBOLOLOGY

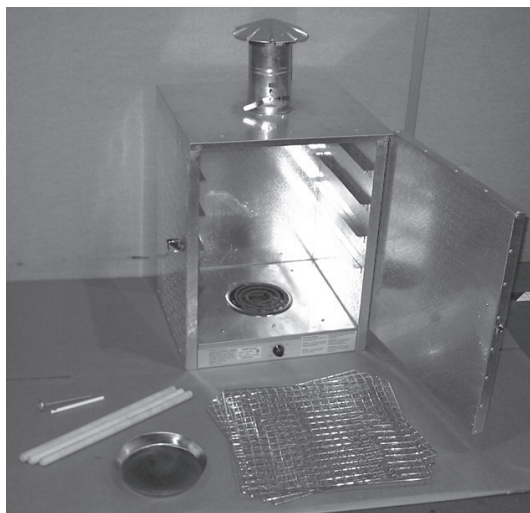
	Double Insulated
	Canadian Standards Association
	Underwriters Laboratories, Inc.
V ~	Volts Alternating Current
A	Amperes
no load xxxx per min.	No Load Revolutions per Minute

Unpacking

When unpacking, check to make sure the following parts are included.

- (1) Insulated Smokehouse, 20 lbs. Capacity
- (1) Stainless Steel Sawdust Pan
- (4) Chrome Plated Grills with Brackets
- (3) Hanging Racks (Hickory Dowels)
- (1) Meat Thermometer

If any parts are missing or broken, please call Harbor Freight Appliances at the number on the cover of this manual.



All parts included with your Smokehouse

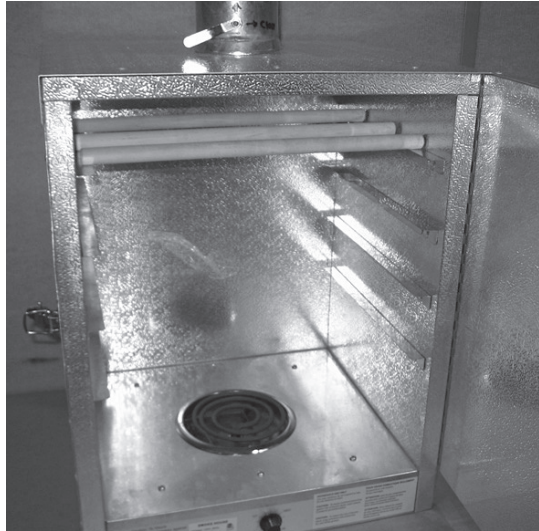
Assembly

1. Remove the Smokehouse and all parts from the box. Do not plug this product into a power outlet until it has been completely assembled and all safety precautions are being observed.
2. Attach the Door Handle (6) to the Door using Bolts (15) and Nuts (10). Tighten securely.
3. Insert the Chimney (1) into the opening on the top of the Smokehouse. The fingers along the edge of the Chimney (1) may need to be bent in slightly to allow it to fit. Gloves should be worn during installation.
4. Check to be sure that the Base Board (8), Heating Plate (7) and Heating Element (5) are securely installed, and have not come loose during shipping. Tighten their retaining fasteners if necessary.
5. Place the Sawdust Pan (4) onto the Heating Element (5).

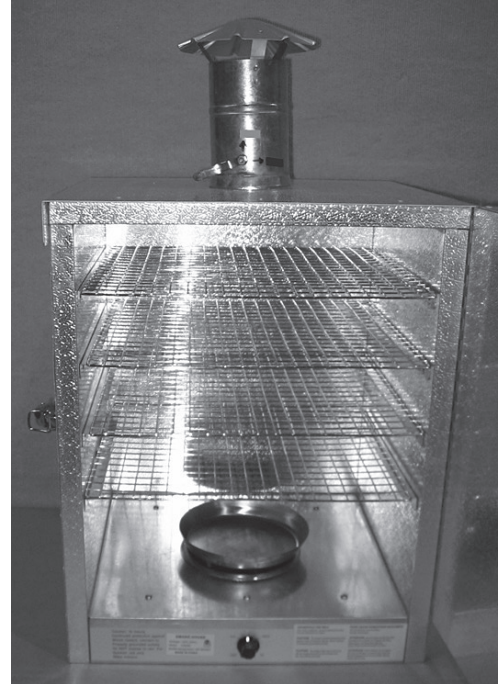


Installing the Chimney

- Slide one or more of the Grills (17) into place depending on the size and amount of food you will be processing. You may also use one or more of the Hanging Racks (18), depending on the food items you have selected. Grills and Hanging Racks fit into retaining rails or hooks made into the inside of the Smokehouse.



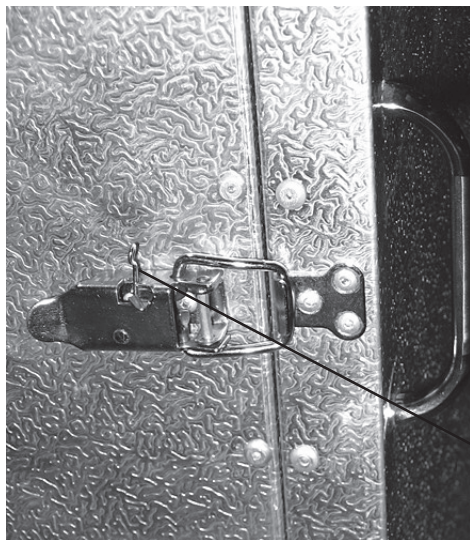
*Hanging Racks installed
(with Heating Element exposed)*



*Grills installed
(with Sawdust Pan in place)*

- The amount of air flow through the smokehouse can be regulated using the Flue. To shut the Flue first put on heat-resistant gloves, turn the handle so that it is horizontal. To open the Flue turn it vertical. If the Flue will not stay in place, the nut opposite the handle should be tightened.

CAUTION: During use, smoke will come out of the Chimney, even if the Flue is in the closed position. Be aware of the location of your Smokehouse in relation to nearby dwellings and other property which may be affected by smoke. Be aware of the local wind direction to be sure that the smoke does not cause any annoyance or damage to nearby people or property.



The Latch

*Locking
Safety
Tab*



The Flue Control

Operation

1. To operate your Smokehouse, simply place your meat on the racks or bars as appropriate.
2. Put sawdust or wood chips into the tray underneath. Be sure to use clean, unpainted sawdust or wood chips from untreated lumber. The heating element will cause the sawdust/wood chips to smolder, thereby smoking your meat. Various types of wood will impart various flavors to the meat. Mesquite, oak and hickory are popular woods used for this purpose which impart distinctive flavors. The use of fruitwoods produce mellow flavors. **CAUTION!** While wood chips from Fruitwoods are often used in the smoking of sausages and meats, always be careful as they can contain excessive amounts of tar compounds.
3. Close the door of the appliance, being sure that it is shut tight.
4. Plug in the appliance and turn the dial to the desired setting. You may insert an air thermometer (not included) probe through the hole in the front of the door with the door shut to check the oven temperature. The inside temperature may be increased or lowered by operating the Temperature control. Turn the dial between the OFF and HIGH settings to the desired temperature. The amount of smoke, and to a degree the inside temperature may be controlled by operating the Flue. An open Flue will tend to increase temperature and decrease smoke. A closed flue will tend to lower temperature and increase smoke.
5. When the meat is done, the meat thermometer should be inserted into the thickest part of each section of meat and left there long enough to get an accurate reading. Make sure food has reached a safe internal temperature before eating.

Food Handling Safety

The following information has been adapted from information provided by the United States Department of Agriculture. Additional information may be found at: http://www.fsis.usda.gov/OA/pubs/facts_barbecue.htm.

Safe Smoking

*Smoking is cooking food **indirectly** in the presence of a heat source. It can be done in several ways, including being smoked in a “smoker,” which is an **outdoor cooker** especially designed for smoking foods. Smoking is done much more slowly than grilling, so less tender meats benefit from this method, and a natural smoke flavoring permeates the meat. Vegetables such as potatoes, corn on the cob, onions, etc. may also be smoked in a smoker. The temperature in the smoker should be maintained at up to 250°F for safety.*

Use a food thermometer to be sure the food has reached a safe internal temperature before serving or consuming it.

Keep Everything Clean

Be sure there are plenty of clean utensils and platters. To prevent food borne illness, don't use the same platter and utensils for raw and cooked meat and poultry. Harmful bacteria present in raw meat and poultry and their juices can contaminate safely cooked food.

If you're eating away from home, find out if there's a source of clean water. If not, bring water for preparation and cleaning. Or pack clean cloths, and wet towelettes for cleaning surfaces and hands.

Precooking

Precooking food partially in the microwave, oven, or stove is a good way of reducing smoking time. Just make sure that the food goes immediately in the preheated smoker to complete cooking.

Cook Thoroughly

Cook food to a safe internal temperature to destroy harmful bacteria. Meat and poultry cooked in a smoker often browns very fast on the outside. Use a food thermometer to be sure the food has reached a safe internal temperature. Whole poultry should reach 180 °F; breasts, 170 °F. Hamburgers made of ground beef should reach 160 °F; ground poultry, 165 °F. Beef, veal, and lamb steaks, roasts and chops can be cooked to 145 °F. All cuts of pork should reach 160 °F. NEVER partially smoke meat or poultry and finish cooking later. Vegetables should be cooked until tender.

Reheating

When reheating fully cooked meats like hot dogs, grill to 165 °F or until steaming hot.

Keep Hot Food Hot

After cooking meat and poultry on the grill, keep it hot until served at 140 °F or warmer. Keep cooked meats hot by setting them in a warmer or oven, but do not allow them to overcook.

Serving the Food

When taking food out of the smoker, use a clean platter. Don't put cooked food on the same platter that held raw meat or poultry. Any harmful bacteria present in the raw meat juices could contaminate safely cooked food.

In hot weather (above 90 °F), food should never sit out for more than 1 hour.

Leftovers

Refrigerate any leftovers promptly in shallow containers. Discard any food left out more than 2 hours (1 hour if temperatures are above 90 °F).

Maintenance

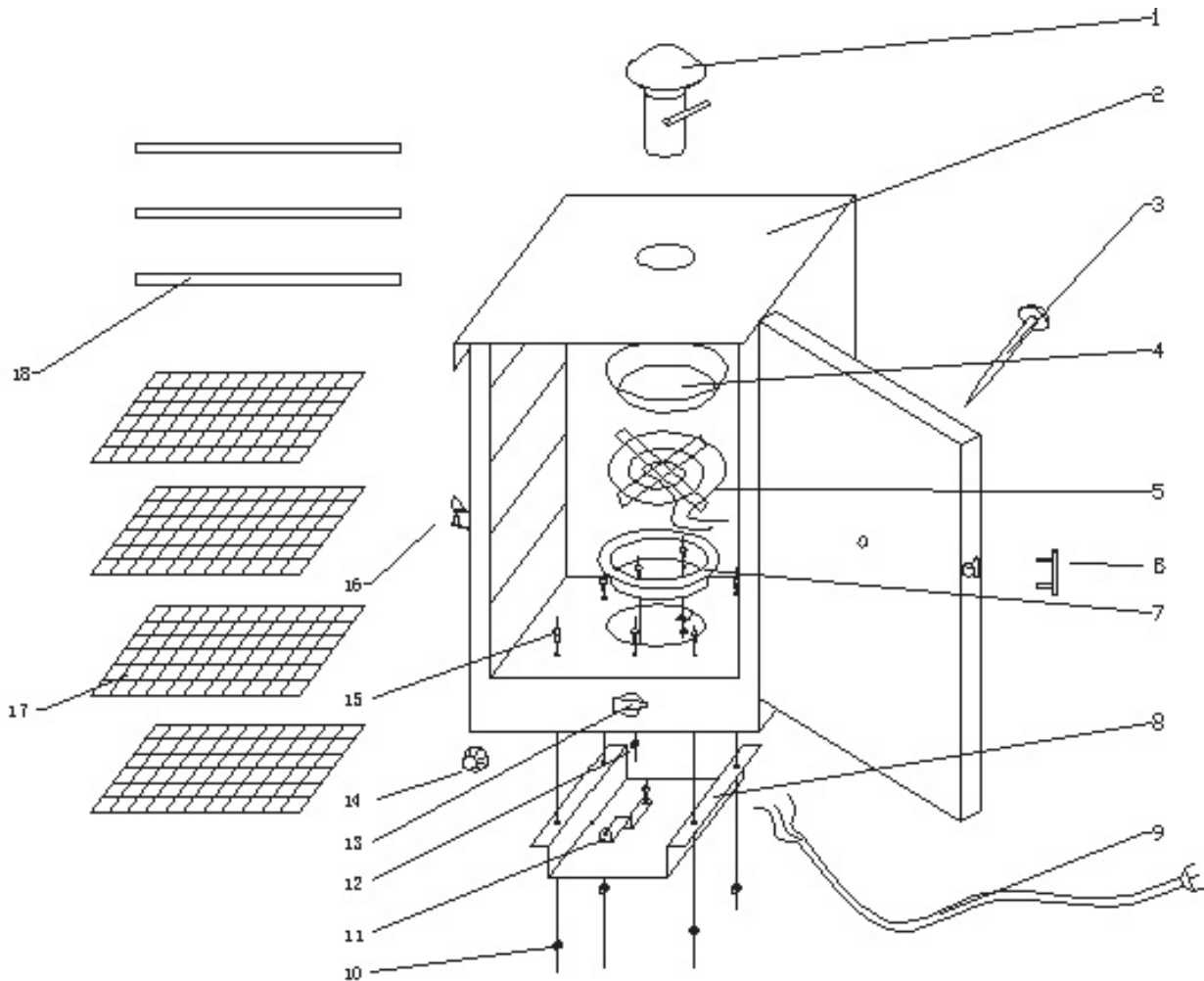
1. Your Smokehouse should be cleaned after each use. Ashes, smoke and cooked meat residue can more easily be removed when fresh than if left for later cleaning. Clean and disinfect your Smokehouse again before each use.
2. When not in use, store your Smokehouse in a secure place where it is protected from damp or corrosive materials, and where it will not be subject to accidental damage. Protect the power cord from damage.
3. For ease of storage, the Chimney may be removed, and replaced before next use.

Parts List

Part #	Description	Qty.
1	Chimney Assembly with Flue	1
2	Smokehouse Cabinet	1
3	Meat Thermometer	1
4	Sawdust Pan	1
5	Heating Element	1
6	Door Handle	1
7	Heating Plate	1
8	Base Board	1
9	Power Cord	1

Part #	Description	Qty.
10	Base Board Nut	4
11	Base Board Bracket	1
12	Heating Plate Nut	4
13	Temperature Control	1
14	Temperature Control Dial	1
15	Bolt	8
16	Safety Latch	1
17	Grill	4
18	Hanging Rack	3

Assembly Drawing



***NOTE:** Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.*

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS DIAGRAM IN THIS MANUAL AS A REFERENCE APPLIANCE ONLY. NEITHER THE MANUFACTURER NOR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.